



Meisterprüfung, Stuttgart 2017

25.4.2023: Goin' Nuts is born and a new adventure begins

Working experience

- July 2020 — September 2022
Head of production of the fresh patisserie section
Scheck In Manufaktur
Achern
<https://www.scheck-in-center.de/>
- September 2017 - April 2020
Head of production of the dough section
Confiserie Gmeiner
Appenweier
www.chocolatier.de
www.relais-desserts.net
- September 2016 — December 2016
Production of mis en place for desserts a la carte in asian restaurants with Patissier Paolo Moschini
Milano
Ba Asian Mood
<https://www.ba-restaurant.com/>
Ta hua
<https://www.tahua.it/>
Gong oriental attitude
<https://www.gongmilano.it>
Sushi Wen
<https://www.sushiwen.it/gallarate/>
- August 2016
Afternoon Tea
Claridge's Hotel
London
www.claridges.co.uk
and
Hotel Café Royal
London
www.hotelcaferoyal.com
- June 2016 — July 2016
Macaron, confectionary and much more for the world chocolate master
William Curley
London
www.williamcurley.co.uk
- September 2015 — May 2016
Pastry chef at the baked cake section
Confiserie Gmeiner
Appenweier
www.chocolatier.de
www.relais-desserts.net
- September 2012 — July 2015
Pastry chef apprentice
Confiserie Gmeiner
Appenweier
www.chocolatier.de
www.relais-desserts.net

School

- January 2017 — July 2017
Pastry chef master school
Schule in Hoppenlau Stuttgart
- September 2012 — July 2015
Pastry chef school
Berufliche Schulen Kehl
- September 2011 — May 2012
Bachelor of Science, Chemie
Albert-Ludwigs Universität
Freiburg
- July 2011
High school degree
Liceo scientifico Alessandro Volta
Milano
- September 2009 — July 2010
Exchange high school year abroad
Grimmelhausen Gymnasium
Offenburg

More qualifications

- Since november 2018 member of the exam committee of the region Südbaden
- August 2020
 - Active Seminar with Fabian Sänger
 - Dragees & Snacking, Pfersich Trendforum
- 2019
 - hosting of seminars at Confiserie Gmeiner „Schwarzwälder Kirschtorte“ for groups from 40 to 80 people
- 2016
 - hosting of an active seminar at the event „Cake Festival Milano“ creating, presenting and teaching the participants about a dessert in a glas
- 2016 — 2018
 - scholarship from the Handwerkskammer Freiburg to improve in the job:
- May 2016
 - Modern french decorations for cakes Robert Oppeneder
- January 2017 — July 2017
 - Master school
- May 2018
 - Workshop Petit Gateaux at Valrhona Kehl
- October 2018
 - Luxus-Pâtisserie with Frank Haasnoot, Pfersich Trendforum
- November 2018
 - Workshop for personality building at cbs sehnert
- 2015
 - regional competition, III place
- 2015
 - selling experience at “Home & Garden” in Salem, Bodensee
- 2014
 - Carlo-Wildt-Pokal, competition for apprentices at Südback in Stuttgart creative price from the company Seeberger
- 2013
 - selling experience at Alsterhaus, Hamburg
- languages:
 - italian, mother language
 - german, mother language niveau
 - english, very good
 - french, basic knowledge